

Choose 3 to 4 small tapas dishes per person from this page and NO main course
OR

Choose 1- 2 small dishes per person and a Main course.

TAPAS SIZE DISHES

| | |
|--|---------------------------|
| *JAMON IBERICO "5 JOTAS SANCHEZ ROMERO CARVAJAL" PAN CON TOMATE "A LA CATALANA" | £ 22.95 |
| Iberico Pata Negra Ham "5 JOTAS SANCHEZ ROMERO CARVAJAL" toasted bread & tomato | |
| *MOUSE DE FOIE GRAS, PX, MAIZ TOSTADO Y AIRE DE MANCHEGO | POR PERSONA £ 5.75 |
| Emulsion of foie gras, Pedro Ximenez, roasted corn and Manchego cheese AIR (per person) | |
| *TARTAR DE ATUN, SEMILLAS DE TOMATE, CREMA DE AGUACATE Y CAVIAR DE SALMON | £ 12.50 |
| Tuna tartar, tomato seeds, creamed avocado, salmon caviar | |
| *TERRINA CAMELIZADA DE FOIE GRAS, ANGUILA AHUMADA, MANZANA ASADA | £ 11.00 |
| Caramelised terrine of Foie gras, smoked eel, baked apple | |
| "NUESTRO FAMOSO GAZPACHO CON HELADITO DE CEREZA Y BOGAVANTE | £ 12.50 |
| Our famous Andalucian chilled gazpacho soup, cherry ice cream and lobster | |
| *ESPARRAGOS BLANCOS DE TEMPORADA, CON VINAGRETA DE FRUTOS SECOS Y ALIOLI DE PADRON | £ 9.25 |
| New season white asparagus, seeds and nuts vinaigrette, Padron peppers Ali oli | |
| *ENSALADA DE TOMATE "KUMATO" CON MOJAMA Y BROTES DE REMOLACHA | £10.50 |
| Salad of Andalusia "KUMATO" tomatoes, air cured tuna, beetroot sprouts | |
| "CALAMARES FRITOS A LA ANDALUZA | £ 8.25 |
| Fried squid "A la andaluza" with lime and Ali oli | |
| *PULPO GALLEGO A LA BRASA CON PARMENTIER DE PATATA Y ACEITE DE PIMENTON | £12.00 |
| Char grill Galician octopus, potato parmentier, paprika oil | |
| *GAMBAS A LA PLANCHA CON ACEITE DE AJO Y PEREJIL | £8.75 |
| Prawns "a la plancha" garlic-parsley oil | |
| *CROQUETAS CREMOSAS DE JAMON SERRANO, SALSA DE TOMATE-TOMILLO | £ 7.50 |
| Crispy ham and béchamel sauce croquettes, tomato-thyme sauce | |
| *LAS "NUEVAS PATATAS BRAVAS" | £ 7.50 |
| The "new spicy patatas bravas" | |
| MOLLEJAS DE CORDERO GUIADAS CON VERDURITAS, MANZANILLA Y HUEVO TRUFADO | £ 7.50 |
| Lamb sweetbreads stewed with season vegetables, Manzanilla sherry and poached egg | |
| *POLLO DE MAIZ CRUJIENTE, SU JUGO, PURE DE MAIZ, ENDIVIAS Y CHIPS DE BERENJENA | £ 8.00 |
| Corn feed crispy chicken, sweet corn puree, chicory salad, aubergine chip | |
| *CODORNIZ RELLENA DE FOIE GRAS Y CERDO IBERICO, ESPINACAS Y SALSA DE ARANDANOS | £ 11.50 |
| Roasted quail, stuffed with foie gras and minced Iberico pork, spinach & cranberries | |
| *CHULETITAS DE CORDERO A LA PARRILLA, PURE DE BERENJENA, ACEITUNA MANZANILLA | £ 9.75 |
| Grilled lamb cutlets, aubergine puree, Manzanilla olives, glazed potato | |
| *RABO DE TORO CAMELIZADO AL VINO TINTO, MANZANA VERDE EN TEXTURAS | |
| Ox tail caramelised in red wine with green apple textures | |

MAIN COURSES

| | |
|---|----------------|
| *LUBINA SALVAJE CON ALCACHOFAS AL AJILLO, CALABACIN AHUMADO Y PURE DE COLIFLOR Wild sea bass with artichokes, smoked grilled courgettes, cauliflower puree | £ 19.50 |
| MERLUZA A LA PLANCHA CON TINTA DE CALAMAR Y CHIPIRONES Supreme of hake "a la plancha" with baby squid cooked in its ink, roasted green pepper | £ 17.50 |
| FILLETES DE LENGUADO CON CREMA DE HINOJO, PUERROS A LA BRASA Y NARANJA Lemon sole (off the bone) with creamed fennel, grilled baby leeks and Spanish orange | £ 19.25 |
| RAPE EN SALSA VERDE CON NAVAJAS, HABITAS Y ESPARRAGOS Basque style monkfish casserole, griddled razor clams, broad beans, asparagus tips, parley jus | £ 19.50 |
| *PRESA IBERICA A LA BRASA, CON PURE DE CHORIZO IBERICO E HIGOS CAMELIZADOS Grilled "Presa Iberica" (the finest top side Iberico Pork, chorizo puree, Pedro Ximenez figs | £ 17.50 |
| "SOLOMILLO DE BUEY CON VERDURITAS ASADAS Y FOIE GRAS Fillet of beef, pan fried foie gras, grilled seasonal vegetables | £ 21.50 |
| *CHULETILLAS DE CORDERO A LA PARRILLA, PURE DE BERENJENA, PICADILLO DE ACEITUNAS MANZANILLA Y PATATA CILINDRICA Char grilled baby lamb cutlets, aubergine puree, manzanilla green olives, glazed potato | £ 18.00 |
| *RABO DE TORO CAMELIZADO EN VINO TINTO CON MANZANA EN TEXTURAS Red wine caramelised ox tail, with green apple "textures" | £ 22.50 |
| *COCHINILLO ASADO A LA SEGOVIANA, PATATAS CON ROMERO Spanish suckling pig, roasted "Segovia style" rosemary potatoes, cooking juices | £ 23.00 |

SIDE ORDERS

| | |
|--|---------------|
| *Sautéed spinach, pine nuts and raisins | £ 3.50 |
| *Galician Padron Peppers in sea salt | £ 6.00 |
| *Grilled green asparagus | £ 6.50 |
| *Roasted rosemary potatoes | £ 3.50 |

GOURMET PAELLAS SERVED NOW AT

Created with
"TENDIDO CUATRO"

108-110 New King's Road (Parsons Green)

ASK YOUR WAITER FOR INFORMATION, GRACIAS

17.50%VAT IS INCLUDED IN THE PRICES; OPTIONAL 12.50% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

Created with

